



June Activities

Pretty much the only new item of business is that the NASAcraBs will officially be held on Saturday, September 19th. There's discussion of having a live band this year, and possibly ordering a special edition batch of pint or pilsner glasses.

Otherwise, for those that missed the Guild picnic (pretty much everyone), it was a lot of fun! Gorgeous weather, good company, great homebrew, and tasty burgers. I won't mention that Sebastian walked around with Zymurnaut misspelled on his name tag.

Also, we had our club picnic on the 12th. Again, good times. Special thanks to Gregg Norris of Clay Pipe, who brought a homebrew keg of Dubbel Hubble Belgian Ale in addition to his regular lineup of Clay Pipe beers. And many thanks to the cooks, and all who brought beer and food.



Other Club News

Reminder: If you have any input for brew styles for next year's Intercenter competition, speak up! At the moment, we're deciding between:

- Strong Ale
- German Wheat/Belgian Wit
- Light Hybrids
- Bocks
- Other (Scottish/Irish?)

So far we're leaning toward the German Wheat and possibly the Scottish/Irish.

If you're interested, we've begun holding officer meetings the Tuesday before each club meeting to discuss upcoming events and the club agenda. All are welcome and they're typically held at some pub. Next meeting at 5:30ish on July 14th at the Quarry House in Silver Spring.

There are still pint glasses (16oz) with our logo available. If you'd like one (or more), stop by Kevin's office in building 11, room S117, just down the hall from where we hold our meetings. They're \$7 each for members and \$8 for non-members. For a four-pack, it's \$25 (members) and \$30 (non-members).

And finally, if anyone's interested, I've begun writing the Hop Tips for the Mid-Atlantic Brewing News. It's an email that goes out 2 times a month with a list of events going on within the region (up through New Jersey, Pennsylvania, Delaware, and Virginia, in addition to our local area). To sign up, go to <http://www.brewingnews.com/hoptips/>.

Next Meeting

**Thursday, July 16th: Building 11 room C104,
4:30pm.**

Upcoming Events



JUNE

- **Tuesday, June 30th: Belgian Beer Tasting Featuring Summer White Ales**
- \$49 per person
Belga Cafe master beer sommelier Jens Pifereon will show you Belgium's summer white ales and innovative cocktails and will pair these brews with the innovative entree and dessert created by Executive Chef and owner Bart Vandaele. For more information, call 202-544-0100 or go to <http://www.belgacafe.com>.
- **Tuesday, June 30th: Dogfish Head Daze of Summer at Rustico**
- 6-9pm
The very popular "Dogfish Head Daze of Summer" event is upon us again, featuring Dogfish Head rare drafts and free glassware giveaway with every purchase. Enjoy Festina Peche, their summer peach wheat, and other exclusive rare draft high octane surprises. 703-224-5051 or <http://www.rusticorestaurant.com>.

JULY

- **Early-mid July: Dogfish Head to release Namaste in honor of 3 Fonteinen**
In summary, the 3 Fonteinen brewery in Belgium has lost ~100,000 bottles of Lambic and Gueuze in storage due to a broken thermostat. Namaste (the beer) will be a Dogfish Head Belgian White made with dried organic orange slices, fresh cut lemongrass and a bit of coriander. The gesture Namaste (a bow) represents the belief that there is a Divine spark within each of us that is located in the heart chakra. A portion of the profits will go to 3 Fonteinen but, more importantly, Dogfish wants to use this brew as a celebration of the vibrant, creative Belgian brewing culture that, in their minds, 3 Fonteinen embodies. Their ultimate goal is that news of this brew and the production setback will inspire beer enthusiasts to seek out 3 Fonteinen beers in whichever town and country they live in. (It's good stuff!) The brew is scheduled for Thursday, June 11th and should go on tap at the pub in Rehobeth about three weeks later. If you're in the area, be sure to stop by! Read the full story at



<http://www.dogfish.com/community/blogfish/members/sam/namaste.htm>.

- **Wednesday, July 1st: Ladies Only Night at Clipper City**
- 6-8pm
Oooh, I like this one. The women of Clipper City Brewing are taking over, sending the men home and setting up for an evening with the ladies. Brush up on your beer knowledge with guided tastings and a tour of the brewery. Chris Ames from MD Homebrewer Assoc will be on hand to answer your brewing questions. Also joining in will be Kim Rigby from Parfections, bringing chocolate truffles made with the Heavy Seas beer to sample and take home. They're keeping it small so don't wait to preregister at <http://www.ccbeer.com>.
- **Monday, July 6th: Bowie Baysox Beers of Summer Beer Dinner**
- \$41 per person
Come enjoy three hours of their featured summer beers, including Samuel Adams, Blackberry Witbier, Honey Moon Summer Ale by Blue Moon, Otter Creek Summer Ale, Blackfin Fin Pale Ale, and HOP-OCALYPSE India Pale Ale while watching the Baysox (Class AA Affiliate of the Baltimore Orioles) take on the Harrisburg Senators (Class AA Affiliate of the Washington Nationals) from their exclusive luxury suite level restaurant. Relax and enjoy a two hour all-you-can-eat refreshing summer spread. Pricing includes food, beverage and game ticket. For menu and other information, or to order your tickets, please call Janna Green at 301-464-4886, or email her at jgreen@baysox.com. Deadline for ordering tickets is 3:00pm on Monday, July 6th. <http://www.baysox.com>.
- **Tuesday, July 7th: Heavy Seas Beer Dinner at Cork's in Baltimore**
- 6:30-8pm
Join Hugh Sisson, founder of Clipper City and Chris Coker, Sommelier of Corks Restaurant for a Beer & Wine Dinner. Three courses plus dessert for \$50. Reservations are required. 410-247-7822 or <http://www.ccbeer.com/event>.
- **Wednesday, July 8th: Heavy Seas Big DIPA Release**
- 5-8pm
Join the gang from Clipper City Brewing as they celebrate the release of Heavy Seas DIPA, the 10.6% Double IPA, in bottles at Mahaffey's of Canton, and on draft at Max's. Meet the brewers, drink great beer, get free stuff. 410-247-7822 or <http://www.ccbeer.com/event>.
- **Monday, July 13th: Fresh Farm and Local Beer Dinner at Birreria Paradiso**
- \$75 includes tax and tip (reservations required)
- 6:30-9pm
This collaborative event with Farm Fresh Markets pairs a 4-course meal made from locally grown and raised ingredients with 6 beers from the Mid-Atlantic region. 202-337-4936 or <http://www.eatyourpizza.com>.
- **Wednesday, July 22nd: 5th Annual Hagerstown Suns Beer Tasting**
Receive 10 sample tickets for \$15 in advance or \$18 on the day of the event. <http://hagerstownsuns.com>.
- **Saturday, July 25th: The Virginia Ale Trail at the Brickskeller**
Try new beers from Old Dominion at the Brickskeller. 7pm. 202-293-1885 or <http://www.lovethebeer.com>.

- **Tuesday, July 28th: Belgian Beer Tasting Featuring Belgian Fruity Ales**
 - \$49 per person
 Belga Cafe master beer sommelier Jens Pifereon will show you Belgium's summer white ales and innovative cocktails and will pair these brews with the innovative entree and dessert created by Executive Chef and owner Bart Vandaele. For more information, call 202-544-0100 or go to <http://www.belgacafe.com>.
- **Saturday, August 1st: Montgomery County Fair Homebrew Competition Entries are due**
 This competition will accept all BJCP styles and categories. Judging happens on August 8th - Stewards and judges are needed. Details at <http://g a b s.tripod.com/> (Click on "MCAF Competition").
- **Saturday, September 12th: Maryland Microbrew Fest Homebrew Competition entries due**
 Competition to be held at Union Mills Homestead on Sept 26th. This will be limited to 2 beer styles: Scottish 80/- and Belgian Dubbel and the best of show will be brewed by Dog Pub to be served at Bufalo Wild Wings locations in Maryland. More details as they become available.



Recurring Events

▪ **DuClaw Beer Releases – all locations (dates subject to change)**

DuClaw has a beer release every month for a new beer or a returning seasonal beer. To get free stuff at the release, sign up for the [mailing list](#). Giveaways end at 10pm (sharp), so get there early.



“Sawtooth” Release: Wednesday, July 22nd and Thursday, July 23rd

This untamed, unfiltered, unbridled mix of wheat, oat and barley malts has made its way home. Now, with its blend of Curacao orange peel, coriander and Belgian yeast, this legendary Belgian White is ready to bite again with bone-chilling refreshment.

Style: Belgian White Ale
Color: Cloudy Golden
Hop Variety: Hallertau
Grains: Pale malt, Wheat Malt, Flaked Wheat, Flaked Oats
Bitterness: 16 BU's
Gravity: 12 plato
Alcohol Content: 4.8% abv

▪ **Capitol City Brewing Company @ Union Station -- Upcoming Releases**

Three months of Organics:

- April - June: Saison
- July - September: Wit
- October - December: Tripel

▪ **Clipper City Brewery Tours**

- Every Saturday at 1:00pm and 2:30pm.

Tour the brewery and see how your favorite beer is made. Buy a souvenir Clipper City glass for only \$5 and receive complimentary fresh beer samples!! And as always, the tour itself is free.

Tickets must be reserved in advance at <http://www.ccbeer.com/reserve-your-tour-tickets>

